

Leftover Stuffing Flat Omelet, for one

Want breakfast the day after Thanksgiving? Turn your savory stuffing into a quick morning bite with little more than an egg, a quick grating of cheese, and whatever herbs you still have lolling about after the Big Meal.

Serves 1

Olive oil spray (or nonstick spray)

1 egg

3/4 cup savory stuffing (without fruit)

Handful of shredded parmesan cheese (or cheese of your choice)

Herbs of your choice (I used sage, but parsley or thyme would also be nice)

Preheat the broiler.

Heat a small nonstick skillet over medium-low heat and spray to coat. In a medium bowl, whip the egg lightly with a fork to combine the white and yolk well. Add the stuffing and use the fork to mix everything together.

Turn the egg mixture out into the skillet and cook for about two minutes, lifting the side of the omelet as it begins to set so the liquid runs underneath and cooks. Sprinkle with a fistful of cheese and slide under the broiler for a minute or two, watching carefully, or until cheese melted and begins to turn golden brown.

Serve with finely sliced or minced fresh herbs.